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416,970

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COMPLETE SPECIFICATION.

Improvements in or relating to the Manufacture of Sweetmeats.

We, GEO. BASSETT & COMPANY LIMITED, a British Company, and HUBERT WILLIAM BYWATERS, a British Subject, both of America Works, 54, Portland Street, Sheffield, 6, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to the manufacture of sweetmeats, its object being to provide an improved method of producing hollow chocolate Easter eggs, by the employment of which, the thickness and weight of chocolate in an egg of a given size may be reduced without sacrifice of strength whilst the eating quality is improved and economies are effected in the cost of manufacture.

It has been proposed to apply an outer coating of chocolate to hollow open shells of wafer biscuit or like material which may contain edible substance and may be closed by a lid of confectionery material. Furthermore the manufacture of open edible cases, subsequently to be filled with any desired substance or used in any desired way has been proposed, which comprised moulding a shell of rice or other flour in the form of a dough, paste, paper or wafer to the required shape and covering it externally with chocolate. It has also been proposed to produce Easter eggs by inserting a layer of marchpane, which is a soft material, in a suitable mould, painting the layer with chocolate to reinforce it and then uniting two similar halves to form a closed body which may be coated on the outer surface with chocolate. Hollow chocolate Easter eggs are, however, usually made by suitably rotating a mould containing the requisite quantity of warm chocolate which is thus caused to line the mould by centrifugal action. According to the present invention, however, hollow chocolate Easter eggs are produced by forming a hollow core of wafer biscuit material and coating the core with chocolate.

The core is conveniently provided in halves which may be coated with chocolate and then joined by any suitable

[Price 1/-]

means as for example by warming the edge of one and then pressing it on to that of the other. If desired, however, the core halves may first be joined and then coated with chocolate. In either case, the halves may be joined by an edible gum or adhesive or by chocolate.

The core of wafer biscuit material may be compressed between dies into the required form and then baked.

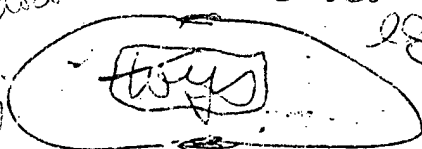
It is preferred to use a hollow core which is of a chocolate colour in order not to detract from the appearance if the chocolate coating or parts thereof, should be, so thin as to be transparent or if any part of the core might escape being coated with the chocolate. A pattern in relief or intaglio may be applied to the exterior of the hollow core to be visible on the coated egg.

In a typical example of carrying out the present invention an Easter egg is made by first producing a hollow core in halves of wafer biscuit material of a chocolate colour which, prior to baking, has been compressed or moulded, into the form of half an egg.

Any pattern which it is desired to apply to the egg may be produced on the convex surface of the hollow core before baking by forming the pattern on the dies or moulds. By using different dies or moulds for the two halves they may each be made to bear a different pattern.

The exterior of each half is then coated with chocolate. This coating may be effected in an enrober, by dipping or by other means such as by spraying. The coating is preferably applied as a relatively thin film in order to reduce the thickness and weight of chocolate in the completed egg and to prevent any pattern being obliterated. When cold, since it is necessary to heat the chocolate to make it sufficiently plastic for coating purposes, the two halves are joined together by the use of edible gum, sugar icing, chocolate piping or other adhesive or by any other suitable means such as, for example, by warming the edge of one so as to melt the chocolate and then pressing it on to the other half. This warming of the edge may be effected by bring-

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uses hollow wafer core
from hollow chocolate
to 238/239
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chocolate
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marchpane = marzipan
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ing momentarily the coated core half in contact with a hot plate. On cooling, the chocolate solidifies and joins the two halves together to form the complete egg.

5 In some cases, the coated hollow halves may be detachably joined, as by binding them with ribbon or the like which would preferably be arranged to overlap the junction edges.

10 In a modification the two hollow uncoated core halves may be joined together by a suitable gum or by chocolate or other suitable edible material and the whole hollow egg may then be coated with
15 chocolate in an enrober or by rotating it in a revolving dragée pan with molten chocolate, or by other suitable means.

In all cases an article or separate articles such as toys, jewellery, or sweet-
20 meats may be enclosed in the hollow core before the halves are joined together.

By the employment of the present invention only a very thin film of chocolate is required and the actual weight of the
25 coated egg may be considerably less than that of a chocolate egg of the same size made by previously known processes, whilst the strength of the coated egg is considerably greater than that of a hollow
30 chocolate egg of the same or even greater thickness of chocolate.

Having now particularly described and ascertained the nature of our said invention and in what manner the same is to
35 be performed, we declare that what we claim is:—

(1) The method of producing hollow

chocolate Easter eggs, by forming a hollow core of wafer biscuit material and coating the core with chocolate.

(2) The method as in Claim 1 in which the core is provided in halves which are coated with chocolate and then joined.

(3) The method as in Claim 2 in which the coated halves are joined by warming
45 the edge of one and then pressing it on to that of the other.

(4) The method as in Claim 1 in which the core is provided in halves which are joined and then coated with chocolate.

(5) The method as in Claim 2 or Claim 4 in which the core halves are joined by an edible gum or adhesive or by chocolate.

(6) The method as in any of the preceding Claims in which the core of wafer
55 biscuit material is compressed between dies into the required form and is then baked.

(7) The method as in any of the preceding claims in which the hollow core
60 is of a chocolate colour.

(8) The method as in any of the preceding claims in which a pattern in relief or intaglio is applied to the exterior of
65 the hollow core.

(9) A hollow chocolate Easter egg when made by the method as in any of the preceding claims.

Dated this 15th day of May, 1934.

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